



MV Calypso Menus

Breakfast

\$55 pp

Croissants with Jam and Butter
Toasted Muesli with Honey, Yoghurt and Berries
Bacon rolls
Seasonal Fruit Plate

Cruising Canapés

\$73 pp

Assorted Sushi served with soy
Rice Paper Rolls with Vietnamese Dipping Sauce
Roasted Grape Tomato, Feta, Olive Tapenade Tartlets
Tartlets filled with Smoked Salmon and Crème Fraiche
Thai Prawns with Chilli and Shallot Salt
Chipolatas with tomato sauce
Freshly Shucked Oysters with Ginger and Lime Dressing
(Inclusive 1 chef)

Grazing Table Buffet 1

\$95 pp*

Oysters with Ginger and Lime Dressing
Assorted Sushi and Rice Paper Rolls
Poached Chicken with Basil, prosciutto, sun-dried tomatoes and pine nuts
Baby Rocket Salad with Pine nuts, Parmesan and Semi-Dried Tomato Salad
Rosemary Roasted Potatoes
Bread
Assorted Homemade Cakes and Slices
(Inclusive 1 chef)

* This menu can be upgraded to include a seafood platter (includes; ocean king prawns, freshly shucked oysters, smoked salmon, blue swimmer crab with lemons & sauces). Each platter serves 2 persons and is priced at \$75.00 per person. Minimum order \$150.00.

Light Canapés

\$55 pp

Assorted Sushi served with soy & wasabi

Rice Paper Rolls with Vietnamese Dipping Sauce
Antipasto platter including; olives, dip, cold meats, cherry tomatoes, chargrilled eggplant, selection cheese with choice of crackers & bread



Roasted Grape Tomato, Feta, Olive Tapenade Tartlets
Selection of mixed cocktail pies & Selection of cocktail quiches

3 Course Menu

\$72 pp Max 20 passengers

Entree

Prawns served with herb mayonnaise
Fresh bread & butter

Main Course

Cooked on the barbecue, shared platters of:
Grilled salmon with drizzle of olive oil & lemon
Marinated Grass fed rump steak
Mixed green salad with cherry tomatoes and balsamic dressing
Creamy German potato salad

Dessert

Selection of cheeses with crackers, grapes and strawberries
For private charter bookings only this menu can be upgraded to include a seafood platter (includes; ocean king prawns, freshly shucked oysters, smoked salmon, blue swimmer crab with lemons & sauces). Each platter serves 2 persons and is priced at \$75.00 per person. Minimum order \$150.00.

Beverage Bar Package

(Minimum 10 guests)

Cascade
Tooheys Extra Dry
Tooheys - light
De Bortoli Sparkling
De Bortoli Cabernet Merlot
Choice of:
De Bertoli Chardonnay
De Bertoli Semillon/ Sauvignon

Soft Drink
Juice , Water
Tea and Coffee

BYO drinks is permitted. There is a \$16 per person gross corkage fee.